

WELCOME TO CATARAQUI GOLF AND COUNTRY CLUB

Thank you for your interest in hosting your special event at The Club.

Cataraqui Golf and Country Club was founded on May 16th, 1917. The original clubhouse was officially opened in June 1922, but was destroyed by fire in August 1973. The existing building was officially opened on July 5, 1975.

The relaxed atmosphere of the clubhouse and the panoramic view of the lake and our golf course have made Cataraqui Golf and Country Club a popular choice for special events. The versatile nature of our facility allows us to cater to various types of private functions, from small business meetings to formal dinners and dance for 150 or even a cocktail reception for 250.

This package has been designed as a guide to assist you with your arrangements. These affairs can easily be designed to suit your personal needs.

Please contact me should you have any questions or concerns.

**Catherine Teolis
Clubhouse Manager
(613) 546-1753
cteolis@cataraqui.com**

BREAKFASTS AND BREAKS

Breakfast Suggestions:

Buffet Breakfast
(for 20 or more persons)
\$12.25 per person

Fruit Juice	Buttermilk Pancakes & Maple Syrup
Scrambled Eggs	Muffins, Danish and Croissant
Breakfast Meats	Coffee & a Selection of Teas
Toast & Preserves	Sliced Marinated Tomatoes

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Continental breakfast
(Buffet Style)
\$7.50 per person

Fruit Juice	Muffins, Danish & Croissants
Preserves	Coffee & a Selection of Teas

Fresh Fruit Cocktail Add \$2.75

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Coffee Break Suggestions

Coffee/Tea/Decaf.....	per person-\$2.25
Fruit Juice.....	per person-\$2.95

Coffee Combo Suggestions

Coffee and Danish, Muffins, Croissant	per person-\$5.25
Coffee and Cookie Combo	per person-\$4.95
Coffee and French Pastry.....	per person-\$6.75
Coffee and Fruit Skewers Combo	per person-\$5.25

Plus Taxes and Service Charge
All prices subject to change without notice

LUNCHEON MENU SUGGESTIONS

Menu #1

Daily Soup

White Wine Poached Salmon or Chicken

Nicoise salad, tomatoes black olives, garlic,
red onions, green beans, hard boiled egg, in a herb
honey citrus vinaigrette
\$13.95 per person

Menu #2

Garlic Bread

Baked Chicken and Asparagus Crepes
with an Alfredo cream sauce

Mixed Greens, tomato and shoots

Raspberry Layered Cream Cake
with raspberry coulis and mint

\$15.95 per person

Menu #3

Baby Spinach Salad

Lemon Peppered Tilapia Fillet
with a tomato red onion herb relish
and steamed seven grain pilaf

\$14.95 per person

Menu #4

Fresh Baked Sesame Rolls

Oriental Vegetable Stir Fry
with Steamed Basmati Rice and Soy Sauce.

Dark Chocolate Mousse, Chocolate Sauce, Corin-
thians Wafer and Whipped Cream.

\$14.95 per person

MORE LUNCHEON ITEMS

Chicken Pot Pie with Salad	\$11.95 per person
Chicken a la King, steamed rice, puff pastry garnish	\$12.95 per person
Grilled Lemon Rosemary Honey BBQ Chicken Breast with steamed rice	\$12.95 per person
Mediterranean Breast of Chicken with salad	\$12.95 per person
Baked Vegetable and Cheese Quiche with salad	\$10.95 per person
Lasagna, meat or vegetable, with Caesar salad and garlic toast	\$12.95 per person
Meat Loaf with mashed potatoes, vegetables and crisp onions	\$12.95 per person
Skewered Beef Tenderloin with steamed rice and grilled vegetables	\$14.95 per person
Pita Pizza with smoked sausage, tomato sauce, pepperoni, basil, peppers and cheese	\$10.95 per person
Marinated East Coast Salmon Fillet with steamed rice and peppers	\$13.95 per person

Add Daily Soup	\$3.00 per person
Add Dessert	\$3.00 per person

Plus Taxes and Service Charge

WORKING LUNCHEONS

\$13.95 per person

Assorted Deli Sandwiches
Mixed Baby Greens
Penne Pasta Salad
Fresh Fruit and Berries
Sweet Tray

Daily Soup add \$3.00 per person

AFTERNOON BREAKS

Coffee Cake Squares	\$4.95 per person
Brownies	\$4.95 per person
Assorted Cookies	\$4.95 per person
Fruit Skewers	\$5.25 per person

includes coffee or tea

Plus Taxes and Service Charge
All prices subject to change without notice

RECEPTIONS

Cocktail Receptions:

Cold Canapés

Please select five from the following:

- ◆ Chicken and leek cream cheese on melba toast;
 - ◆ Smoked Salmon with red onion dill relish on English cucumber;
 - ◆ Brie cheese with a mango, papaya cilantro salsa on honey toasted flour tortilla chip;
 - ◆ Cherry tomatoes filled with snow crab, chives and cream cheese;
 - ◆ Smoked Breast of Duck with red onion maple jam;
 - ◆ Smoked Salmon, honey Dijon mayo and baby spinach wrapped in a flour tortilla;
 - ◆ Endive with chevre cheese and mandarins
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Hot Hors D'Ouevres

Please choose five from the following:

- ◆ Mini Beef Wellington with Madeira demi-glace;
- ◆ Chicken Satays with spicy peanut sauce;
- ◆ Lamb and blue cheese meat balls;
- ◆ Monterey jack cheese, black bean cilantro salsa wrapped in filo pastry;
- ◆ Mini pickles ginger vegetable spring rolls;
- ◆ Bacon wrapped scallops;
- ◆ Mini quiche;
- ◆ Coconut shrimp;
- ◆ Spinach, feta cheese in filo pastry;
- ◆ Escargot and roasted garlic in puff pastry;
- ◆ Wild mushroom ragout turnovers

\$10.00 per person

(approximately 6 pieces each person)

Plus Taxes and Service Charge

All prices subject to change without notice

RECEPTIONS

(continued)

Finger Sandwiches
(Approximately 100 pieces)
\$89.00

Please select five from the following:
Turkey, Smoked Ham, Roast Beef, Chicken Salad Egg Salad, Ham Salad,
Tuna Salad, Salmon Salad Crab Salad, Smoked Salmon and
Herb Cream Cheese, Cucumber and Dill Cream Cheese.

Vegetable Tray
(Serves approximately 20 people)
A crisp selection of fresh vegetables served with dip.
\$36.00

Pate Platter
Market price

Fresh Fruit Platter
(Serves approximately 40 people)
\$63.00

Classic Cheese Tray
(Serves approximately 40 people)
Imported \$135.00
Domestic \$110.00

French Pastry Tray
(Serves approximately 30 people)
\$85.00

Plus Taxes and Service Charge
All prices subject to change without notice

DINNER MENU SUGGESTIONS

Menu #1

Vegetable Greek Salad

Roast Breast of Chicken Supreme
stuffed with feta cheese, pesto,
and roasted red peppers
with a chardonnay cream sauce

Raspberry Vanilla Cream Cake
with a raspberry coulis and cream

\$28.95

Menu #2

Mixed Baby Greens
with a citrus vinaigrette

Roast Prime Rib of Beef
with au jus, medley vegetables
and baked potatoes

Dark Chocolate Mousse Cake
with an Oreo cookie crust, chocolate sauce,
whipped cream and Corinthian wafer

\$33.95

Menu #3

Baby Spinach Salad
with a raspberry vinaigrette

Slow Roasted Loin of Pork
with roasted shallot balsamic reduction
green beans and roast sweet potatoes

Warm Dark Chocolate Brownie
with chocolate sauce and vanilla ice cream

\$27.95

Menu #4

Daily Soup

Maple Ginger Sesame Seed East Coast
Salmon Fillet
with cucumber red onion cilantro relish
stir fry vegetables and steamed Basmati rice

New York Style Cheesecake
with a raspberry mango coulis,
whipped cream and mint

\$27.95

Menu #5

Romaine Artichoke Hearts Salad

Roasted Herb Mustard Crusted Striploin
with a marsala wine reduction
baby carrots and stuffed potato

Poached Pears
with vanilla sauce, raspberry coulis,
whipped cream and mint

\$34.95

Menu #6

Vichyssoise, Chive Oil Squeeze

Chicken Breast Supreme
stuffed with woodland mushroom brie
and dried cranberries, in a sherry thyme jus,
Parisienne potatoes,
and honey ginger root vegetables

Tiramisu
with strawberries and mint

\$28.95

All Served Dinners Include and Array of Fresh Baked Breads and Rolls

DINNER SUGGESTIONS

Beef/Veal

- ◆ Slow Roasted Prime Rib of Beef, Au Jus and Horseradish \$33.95
- ◆ Grilled Filet Mignon, Three Peppercorn Brandy Sauce. \$34.95
(Colossal Shrimp \$8.00 Each)
- ◆ Roasted Herb Mustard Crusted Striploin, Marsala Wine Reduction \$34.95
- ◆ Slow Roasted Top Sirloin, Cabernet Portobello Jus \$29.95
- ◆ Grilled Milk Fed Frenched Veal Chop with an Apple Brandy Rosemary Sauce and Apple Sauce \$41.95

Pork/Lamb

- ◆ Roast Rack of Lamb with a Honey Grainy Mustard Pecan Crusted and a Mint Port Wine Sauce \$37.95
- ◆ Slow Roasted Loin of Pork, Roasted Shallots, Balsamic Reduction
- ◆ Pork Tenderloin, Apple Red Onion Confit, Apple Cider Cumin Seed Jus \$31.95
- ◆ Grilled French Pork Chop, Dijon Maple Glaze \$28.95

Seafood/Fish

- ◆ Stuffed Colossal Black Tiger Shrimp with Herb Snow Crab and a Curry Saffron Cream Sauce \$33.95
- ◆ Maple Ginger Sesame Seed East Coast Salmon Fillet with a Cucumber Red Onion Relish \$27.95
- ◆ Pesto Romano Cheese Crusted East Coast Salmon Fillet with a chardonnay cream sauce \$29.95
- ◆ Pumpkin Seed Panko Crusted Halibut Loin with Roasted Garlic Vermouth Tomato Coulis \$27.95

Chicken/Turkey

- ◆ Chicken Breast Supreme stuffed with feta, pesto, roast red peppers and chardonnay cream \$28.95
- ◆ Chicken Breast Supreme stuffed with woodland mushrooms, brie, and dried cranberries \$28.95
- ◆ Chicken Breast Supreme stuffed with Asiago, prosciutto, spinach, and red pepper coulis \$28.95
- ◆ Maple Ginger BBQ Glazed Breast of Chicken with crisp onions \$26.95
- ◆ Maple Glazed Roasted Turkey with sage mushroom onion stuffing and rich gravy cranberry sauce. \$26.95

Brochettes, Skewers, Kabobs

\$ Market Price

Plus Taxes and Service Charge
All prices subject to change without notice

DINNER BUFFET ITEMS

(Minimum 50 persons)

Assorted Rolls and Breads and Rolls
Mixed Baby Greens and Dressing
Pasta Salad
New Potato Salad
Fresh Vegetable Platter with Dip

Cheese and Crackers
Fresh Fruit Tray
Marinated Tomatoes
Assorted Cold Meats
Sweet Tray

**One of the following items may be added to the cold buffet
to round out your dinner buffet menu:**

Carved Slow Roasted Prime Rib of Beef, Au Jus, Horseradish

\$36.95

Carved Roasted Top Sirloin of Beef, Portobello Mushroom Jus

\$30.95

Beef Tenderloin Bourguignon on buttered egg noodles

\$30.95

Carved Herb Mustard Crusted Strip loin Roast with a Marsala Wine Reduction

\$36.95

Carved Slow Roasted Loin of Pork with roasted shallots and a balsamic reduction

\$29.95

Carved Roasted Leg of Lamb, Mango Onion Mint Chutney

\$29.95

Carved Maple Roasted Turkey Breast with Sage Mushroom Onion Stuffing and
a Rich Gravy

\$27.95

Lemon Rosemary BBQ Chicken

\$27.95

Chicken Breast Stuffed with Woodland Mushroom Brie Cheese

\$28.95

Pesto Romano Cheese Salmon Fillet

\$28.95

Pumpkin Seed Panko Crusted Halibut Loin

\$30.95

See Starches and Vegetables. Choose one of each.

We are not restricted to the above listed items.

Please ask if you have any special requests.

Plus Taxes and Service Charge
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**ALL SERVED DINNERS INCLUDE ONE CHOICE
FROM THE FOLLOWING**

Salads & Soups

- ♦ Mixed Baby Greens, Tossed Iceberg, Romaine Artichoke Hearts, Baby Spinach, Vegetable Greek, Caesar Marinated Tomatoes, Daily Soups, Chilled Soups.

Starches

- ♦ Roast Sweet Potatoes, Parisienne Potatoes, Roast New Potatoes, Stuffed Potatoes, Baked Potatoes, Roasted Garlic Whipped Potatoes, Herb Barley, Rice Pilaf, Seven Grain Pilaf

Vegetables

- ♦ Stir Fry Vegetables, Baby Carrots, Honey Ginger Root Vegetables, Sugar Snap Peas, Medley Vegetables, Green Beans, Julienne Sweet Bell Peppers

Dessert

- ♦ Raspberry Vanilla Cream Cake, Dark Chocolate Mousse Cake, Poached Pear, Cheese Cake, Crème Brulee, Warm Dark Chocolate Brownie, Tiramisu, Fresh Fruit and Berries

We are not restricted to the above listed items.
Please ask if you have any special suggestions.

BEVERAGE SERVICE

Beverage Service: Beverages will be served only in strict compliance with the requirements of The Liquor Control Act of Ontario and Regulations there under. Members and guests are also required to observe strict compliance. Violations shall render members and guests subject to liabilities. Any questions regarding liquor laws, regulations and liabilities should be directed to the Clubhouse Manager. All beverages must be purchased from the Club in accordance with the L.L.B.O. regulations. Liquor, beer and wine purchased at the Club may not be removed from the licensed room(s) where the function is being held.

Private Bar Facilities: Small groups will normally utilize the Club's regular bartending staff and facilities. However, private bar facilities may be arranged for small groups of forty persons or less at a charge of \$15.00 per hour plus GST for a minimum of four hours for the bartender.

Host Bar: A host bar is recommended if the Convenor wishes to provide his guests with complimentary beverage services. All charges for beverage service will be paid for by the Convenor. A 10% PST and 7% GST will be added to the total of the beverage sale charged, as well as a 15% service charge before tax.

Wine Service:

A complete list of popular wines is available to accompany your menu selection. We will be pleased to assist you in choosing a wine that will compliment your menu.

If the Convenor does not wish to make prior arrangements for wine service, the club may offer your guests a selection of suitable wines. The prices of wine sold for cash will include the 8% PST, 7% GST and 15% service charge.

Liqueur Service:

Liqueurs may be offered to your guests after dinner if the convenor so requests. The prices charged for liqueurs will include the 8% PST, 7% GST and 15% service charge.

Punch Bowl:

(Punch serves up to 50 people)

Punch with Alcohol \$95.00

Punch – No Alcohol \$65.00

Plus Taxes and Service Charge
All prices subject to change without notice

GUIDELINES, FACILITIES AND SERVICES

Guidelines

The Club's facilities are ideal for all your social and business gatherings. The Food and Beverage staff is dedicated to the success of your event. They will assist you with the planning and organization of the arrangement for your function. Please feel free to draw upon the wealth of experience available to you. The member is responsible for all actions of his/her guests at these functions.

Reservations: The Club's facilities may be reserved for private meetings or dinners by calling the Club at (613) 546-1753. All reservations will be confirmed in writing by contract with the club. All private meetings and functions must be sponsored by a member in good standing who will be responsible for the payment of the account and for the conduct of the invited guests.

A deposit may be required to reserve space for any function at the Club. The number of persons expected at a private function should be estimated by the Convenor when they are reserving the Club's facilities. A guaranteed number must be confirmed by the Convenor five days prior to the function. Whenever the number of persons actually served is less than the guaranteed number, the guaranteed number will be charged. Prices quoted herein are subject to change without notice but may be guaranteed at the time of confirmation of menus.

Coat Check: The Club will not assume any liability for items taken from the coat check facilities. If an attendant is desired, one can be provided at the rate of \$10.00 per hour for a minimum of four hours.

Parking: Ample free parking is available at the Club for your guests.

Photographs: The Clubhouse and Grounds provide many attractive backgrounds for wedding photographs and group pictures. Some areas are restricted please consult the Clubhouse Manager for details.

Decorations: Those wishing to decorate must make prior arrangements with the Clubhouse manager. It is generally accepted that nothing permanent or damaging to the Club's finished surfaces is permissible. Confetti is not permitted.

Food Service: All food consumed at the Club must be purchase through the club with the exception of specialties cake where a charge of \$2.50 per person will be added to the bill.

A service charge of 15% will be applied to the total food and beverage sales charged to an account for a private function

Plus Taxes and Service Charge
All prices subject to change without notice

GUIDELINES, FACILITIES AND SERVICES

Guidelines Continued

Equipment: The following items can be supplied to your group at no extra charge, subject to their availability:

Audio Visual

Charge of TV & VCR	\$25.00
Overhead Projector and screen	\$25.00
Flip Charts	\$15.00
P.A. System	\$20.00

Business Meetings & Social Functions

Wall Pack (boardroom only)

Skirted Head Table

Cake and Gift Table

Lectern

The Club also offers:

Markers

Easel

Fax machine at modest charge

Photocopies at modest charge

Private Bar Facilities (modest charge may apply)

Outdoor BBQ & Patio Facilities

Free Guest Parking

Plus Taxes and Service Charge
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BANQUET FACILITIES

The reservation of the Club's facilities is subject to the approval of the General Manager. All private parties at the Club are listed on the Club Events Bulletin Board at the main entrance of the Clubhouse and will be published in the Club's monthly bulletin.

Room	Casual Reception	Banquet	Theatre
Dining Room	200	155	150
Board Room	30	25	25
Curling Lounge	200	150	200
Dick Green Lounge	100	75	60

Dick Green Lounge

Buffet service is available to groups wishing to dine in this area. The tremendous 'green house' view of the grounds from the Dick Green Lounge makes it an extremely popular spot for banquets and parties during the winter season. The Dick Green Lounge is not available from April 1st through October 31st.

Dining Room

The panoramic view from the Club's Dining Room makes it an extremely popular venue for receptions and dinner parties. If your group exceeds 100 people, use of the Curling Lounge for dancing after dinner is recommended.

Board Room

The Club's Boardroom is suitable for business meetings and seminars and for intimate dinner parties of up to 24 persons. Luncheon reservations may be made if your group is meeting in the Boardroom.

Curling Lounge

The Curling Lounge on the main floor is ideal for receptions and dances of up to 200 persons. Buffet service is available to groups wishing to dine in the Curling Lounge.

Room Rental

Board Room	\$150.00 Full Day	\$100.00 Half Day	\$150.00 Evening
Dining Room	Half Day \$150.00	Full Day \$250.00	Evening \$3.50ppl. (minimum \$250)
Dick Green Lounge	Winter only- \$150.00 min.		
Curling Lounge	Summer only- \$150.00 min.		
Dining Room and Curling Lounge:	(Dinner & Dance) Combined \$650.00		
Wedding # 1	Ceremony, Dinner & Dance in Dining Room \$600.00 (room rental), max capacity 75 ppl.		
Wedding # 2	Ceremony, Dinner & Dance in Dining Room & Curling Lounge \$1000.00 (room rental), max capacity 150 ppl.		

Plus Taxes and Service Charge
All prices subject to change without notice